

## SPECIFICATION SHEET

**VERSION** 1,00 **VERSION DATE** 19/09/22 **PRINT DATE** 21/12/24

PRODUCT GARLIC OLEORESIN

**APPLICATIONS** Industrial raw material not intended for direct use.

IUPAC NAME GARLIC OLEORESIN

PLANT OF ORIGIN Allium sativum L. (Family: Liliaceae)

PART OF THE PLANT BULBS

**SYNONYMS** 

CAS 8008-99-9
CAS 2 8000-78-0
EINECS 232-371-1

**FEMA** 2503

**TARIFF NUMBER** 3301903000

**KOSHER CERTIFICATE** AVAILABLE ON REQUEST FOOD GRADE CERTIFICATE AVAILABLE ON REQUEST

**REACH REGISTRATION NO.** Exempt from registration (according to article 2.5 of REACH)

## **SPECIFICATIONS**

ASPECT AT 20°C LIQUID

**COLOUR** YELLOWISH BROWN

**ODOUR** GARLIC, STRONG, SULPHURACEOUS

**TASTE** 

**DENSITY AT 20°C (g / ml)** 1,000 - 1,200

DENSITY 25/25 REFRACTIVE INDEX nD20 REFRACTIVE INDEX nD25 OPTICAL ROTATION (°) /

BOILING POINT (°C)

MELTING POINT (°C)

**FLASH POINT (°C)** 100,00

ASSAY (% GC)

ACID VALUE (mg KOH/g)

**SOLUBILITY** INSOLUBLE IN WATER, SOLUBLE IN FIXED OILS

VAPOUR PRESSURENOT DETERMINEDOTHER SOLUBILITIESSOLUBLE IN ETHANOL

OTHER TECHNICAL DATA ADDITIVE: REFINED SUNFLOWER OIL: 85-95% - GARLIC OIL: 5-15%

## STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 24 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.